



## Gourmet Wedding Catering Menus ShIPLEY Art Gallery 2016



Epicurus Events Ltd.  
5 Oslo Close, Tyne Tunnel Estate, North Shields, NE29 7SZ  
W: [epicurus.co.uk](http://epicurus.co.uk) E: [info@epicurus.co.uk](mailto:info@epicurus.co.uk) T: 0191 2708540



## Epicurus Events Ltd.

Epicurus began trading in 1998 from domestic premises and has now grown into a well respected catering & events company with a core team of full time staff and large production facilities. We are passionate that you get great locally sourced food along with a friendly & professional service. Epicurus offers all of the following services;

- **Gourmet Catering**

Since we have such fabulous local produce available to us in the north east, we endeavour to use local suppliers and producers wherever possible. We use butchers who source meat from Northumberland farms, fish comes from Seahouses, Craster & North Shields. Cheeses are sourced from Durham, Blagdon & Wooler and we get beer from North Shields, Wylam & Cullercoats!

- **Event Organisation & Management**

As part of our fee, we will help organise arrangements leading up to the big day and manage it for you on the day itself. We will attend meetings, site visits, liaise with your venues/suppliers, book & organise service staff, organise equipment, compile notes from meetings, telephone conversations and emails, in order to produce a running order we all agree on for the day. An event manager will be present on the day to ensure things run smoothly.

- **Event Equipment**

We supply all of our own crockery, cutlery, linen, glassware & cooking equipment from our warehouse. You are welcome to visit our premises to view and choose what designs and styles work for you best.

- **Event Staffing**

We employ all our own chefs, event managers and service staff and do not use outside agencies. All our waiting staff wear the same type of black shirts or blouses along with black skirts or trousers so that they all look smart and professional. A black apron finishes off their uniform.

- **Cash Bars, Wines & Refreshments**

We are licensed to sell alcohol and we have a selection of fine wines, local ales and champagnes on our wine list, all at sensible prices! We have our own mobile bars and can arrange all major brands of draught beers, ales and spirits should you wish to have a cash bar at your event.

## Notes to wedding prices;

- Prices in this brochure are based on a minimum of 100 guests and include; chefs, service staff, crockery, cutlery, white linen tablecloths & napkins and three executive glasses per person for the table (1 x flute, 2 x wine). Additional glasses can be hired at 25p each if required. For numbers less than 100 costs will be more.
- Menu prices include the necessary chefs, managers and service staff.
- A fee of £500 is charged on all weddings for the event organisation and management services listed in the second paragraph above.
- The cost of hiring all necessary heavy duty kitchen equipment is £300.
- Coffee & dipped strawberries can be added on to any menu for £1.75 per person.
- We will only serve food cooked and supplied by ourselves. The only exception to this is wedding cakes.
- All equipment is generally delivered on the Thursday/Friday before the Saturday. On the day, we will arrive approximately 3 hours before you and your guests in order to set up.
- We offer tasting sessions in our dining room. Details can be found later in this brochure.
- All prices are plus transport costs (minimum £100) & vat at the current rate of 20% (apart from drinks prices which are inc vat).

Best Wishes, Christopher Reay, Managing Director, Epicurus Events Ltd. (Brochure Version – June 2016)

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## Canapés

### Sticks, Skewers, Dippers & Spuds

Carroll's Heritage Potatoes, Feta, Olives & Sun Blushed Tomatoes (v)  
Coconut King Prawns, Mango Mayo  
Chicken, Sage & Lemon Skewers, Sate Sauce  
Scallops Wrapped in Pancetta, Béarnaise  
Carroll's Heritage Potatoes, Spiced Damson Chutney, Stilton (v)  
Mozzarella, Basil & Tomato Skewers, Pesto (v)  
Seared Scallops, Slow Roasted Tomatoes  
Lamb & Goats Cheese Meatballs, Cumin Sour Cream  
Classic Cheeseburger Sliders, BBQ Sauce  
Northumberland Lamb Kofte, Mint Raitha

### Pastries, Tartlets & Breads

Chicken Liver & Fig Terrine, Brioche, Red Onion Jam  
Wild Mushroom & Cognac Vol au Vents (v)  
Seahouses Kipper Pate, Filo Baskets  
Steak Tartare, Toast  
Brie & Shields Crab Vol au Vents  
Sun Blushed Tomato & Goats Cheese Tartlets (v)  
Carroll's Heritage Potato Cakes, Seahouses Smoked Salmon & Dill Mayo  
Buttered Sautéed Chanterelles, Toasted Brioche (v)  
Tempura Fish & Asian 'Slaw Tacos

### Spoons, Shots, Bowls, Baskets & Cones

Tempura Fish & Chips  
Chilli Salt Squid Cones, Garlic Confit Mayo  
Chilled Gaspacho Soup Shot, Pesto Croutons, Balsamic Syrup (v)  
Blagdon Blue Beignet, Garlic Confit Mayo (v)  
Chanterelle Soup, Truffle Oil (v)  
Celeriac Puree, Smoked Shields Bacon, Spiced Ginger & Apple Compote  
Honey Spiced Rare Duck Fillet, Herb Polenta  
Chilli & Lemongrass Mussels  
Seahouses Smoked Haddock & Asparagus Risotto Pots  
French Onion Soup, Gruyere (v)

### Sweet Eats!

Chocolate Soup Shots, Vanilla Cream (v)  
Chocolate Dipped Strawberries (v)  
Tiramisu (v)  
Bailey's Panacotta, Candied Nuts (v)  
Very Berry Eton Mess (v)

### Pricing;

**£7.15 for a choice of 5 different types of canapés per person (minimum)**  
**£11.00 for a choice of 8 different types of canapés per person**  
**£13.75 for a choice of 12 different types of canapés per person**



## Knife & Fork Menus as a Wedding Breakfast

### Cold Mains

Corn Fed Chicken, Slow Roasted Cherry Tomatoes & Fresh Pesto  
Continental Meat Platter with Feta, Olives, Sun Blushed Tomatoes, Guacamole & Hummus  
Honey & Grain Mustard Home Cooked Northumbrian Ham  
Freshly Carved Rare Northumberland Chateaubriand, Béarnaise Sauce  
Sun Blushed Tomato & Fresh Pesto Cheesecake (v)  
Seahouses 'Swallow' Smoked Salmon, Prawns & Marie Rose  
Poached & Dressed Scottish Salmon, Hollandaise Sauce  
Red & Yellow Slow Roasted Cherry Tomato Tart with Mozzarella & Herbs (v)  
Roasted Red Pepper & Northumberland Nettle Cheese Tart (v)  
'Shields' Fish Platter with Smoked Salmon, Prawns, Crab, Mussels, Smoked Trout & Smoked Mackerel  
Corn Fed Chicken, Cream Cheese & Marjoram Terrine with Epicurus Spiced Damson Chutney  
Sun Blushed Tomato, Potato & Herb Cream Cheese Terrine (v)

### Hot Mains

Classic Cassoulet  
Northumberland Beef in Local Ale Stew, Herb Dumplings  
Citrus Braised Northumberland Lamb Shanks  
Homemade Smoked North Shields Bacon & Beans in Tomato Sauce  
Aubergine Parmigiana (v)  
Cod, Smoked Haddock & Prawn Fish Pie, Creamy Heritage Potato Mash  
Roast Goose or Duck, Leek, Smoked Bacon & Wholegrain Mustard Pie  
Kale & Wild Mushroom Lasagne (v)  
Butternut Squash & Chickpea Stew with Roasted Tomato Sauce (v)  
Roasted Cod with Chorizo & Tomato Sauce  
Red Thai King Prawn Curry with Aubergines & Coriander  
Northumberland Beef & Chorizo Meat Balls in a Rich Tomato & Chorizo Sauce

### Sides/Salads - Cold

Selection of Freshly Baked Breads & Butter (v)  
Asian Inspired 'Slaw (v)  
Cherry Tomato Salad with Red Onion, Fresh Lime Juice & Coriander (v)  
Northumberland Cheese & Red Onion Coleslaw (v)  
Cherry Tomato Salad with Thai Dressing (v)  
Carroll's Heritage Potato Salad with Red Onion, Wholegrain Mustard Mayo & Fresh Herbs (v)  
Mixed Green Salad, Red Onions, Tomatoes & Feta (v)  
Plum Tomato Salad with Fresh Mozzarella, Basil & Balsamic Syrup (v)  
Panzanella (v)  
Stilton, Red Onion & Tomato Salad (v)  
Tabbouleh & Feta (v)

### Sides/Accompaniments - Hot

Jasmine Rice (v)  
Garlic & Rosemary Potatoes (v), Gratin Dauphinoise Potatoes (v)  
Twice Baked Jacket Spuds with Blue Cheese & Spring Onions (v)  
Roasted Root Vegetables with Chinese Five Spice (v)  
Baked Sweet Potatoes with Feta & Coriander (v)  
Steamed Greens with Garlic (v)  
Swede with Sage & Onion (v)  
Creamy Heritage Potato Mash (v)

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**Puds**

- Pecan Pie (v)
- Strawberry & Clotted Cream Tart (v)
- Cherry Bakewell Cheesecake (v)
- Tarte au Pommes (v)
- Lemon Meringue Pie (v)
- Triple Chocolate Praline Torte (v)
- Strawberry & Passion Fruit Meringue Roulade (v)
- White Chocolate & Raspberry Cheesecake (v)
- Pavlova with Raspberries, Bananas & Raspberries (v)
- Selection of Northumberland Cheeses, Biscuits, Homemade Chutneys & Fruit (v)

**Knife & Fork Buffet Pricing;**

- Choose how much you would like to spend per person.
- Plan your menu based upon the number of choices as per your chosen price.
- Email your menu over and I will confirm it back in a quote.

Price (per person)	Hot/Cold Main Choices	Sides/Salads/Accomps.	Puds
£27.50	3	3	2
£33.00	4	4	3
£38.50	5	5	4



## Charcoal BBQ Menus as a Wedding Breakfast

### Meat Mains

Gourmet Sausages from 'The Rothbury Family Butcher'  
Indian Spiced Lamb Kebabs  
Northumberland Beef Burgers  
Lamb & Mint Burgers  
King Prawn Kebabs with Garlic, Olive Oil & Fresh Lemon Juice  
Chicken Satay Kebabs, Peanut Sauce  
Northumberland Rump Steaks with Sesame Soy Marinade  
Home Made Spicy Northumberland Pork Burgers with Fresh Chilli & Lemongrass  
Sticky Northumberland Pork Spare Ribs  
Corn Fed Jerk Chicken Pieces  
Rump Steak & Red Onion Kebabs  
Chicken Breasts Stuffed with Tabbouleh & Feta Cheese  
BBQ'd Chicken Pieces with Spicy BBQ Sauce  
Northumberland Rib Eye Steaks with Sesame Soy Marinade  
Northumberland Lamb Kebabs with Garlic, Honey, Mint & Red Pepper  
Selection of Locally Made Mustards & Sauces (v)

### Veggie Mains

Spicy Bean Burgers (v)  
Halloumi & Red Pepper 'Sandwiches' (v)  
BBQ'd Aubergine & Mozzarella Sandwiches with Chopped Sun Blushed Tomato & Pesto (v)  
BBQ'd English Asparagus (v)  
Red Peppers Stuffed with Aubergine, Olives, Feta & Fresh Mint (v)  
Chargrilled Veg Selection (v)  
Aubergine Rolls with Feta, Mint & Chilli (v)

### Sides/Salads/Accompaniments

Mixed Green Salad with Tomatoes, Red Onion & Chives (v)  
Watermelon, Spring Onion & Mint Salad (v)  
Carroll's Heritage Potato Salad with Wholegrain Mustard Mayo & Fresh Herbs (v)  
Tomato Salad with Honey & Basil Vinaigrette (v)  
Northumberland Cheese & Red Cabbage Coleslaw (v)  
Tabbouleh Salad (v)  
Cherry Tomato Salad with Red Onion, Fresh Lime Juice & Coriander (v)  
Panzanella (v)  
Stilton Red Onion & Tomato Salad (v)  
White Buns or Rustic Breads (v)  
Roasted Root Vegetables with Five Spice (v)  
Gratin Dauphinoise Potatoes (v)  
Garlic, Rosemary & Thyme Roasted Wedged Potatoes (v)

### Puds

Banoffi Pie (v)  
Plum, Frangipane & Pistachio Tart (v)  
Chocolate & Alnwick Rum Tart (v)  
Pear & Almond Tart (v)  
Salted Caramel & Vanilla Cheesecake (v)  
Fruits of the Forest Tart (v)  
Raspberry Meringue Roulade (v)

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### Puds (cont.)

Red Berry & Chocolate Mousse Pie (v)  
Turkish Delight Cheesecake (v)  
Selection of Northumberland Cheeses, Biscuits, Homemade Chutneys & Fruit (v)

### BBQ Pricing;

- Choose how much you would like to spend per person.
- Plan your menu based upon the number of choices as per your chosen price.
- Email your menu over and I will confirm it back in a quote.

Price (per person)	BBQ Main Choices	Sides/Salads/Accomps.	Puds
£27.50	3	3	2
£33.00	4	4	3
£38.50	5	5	4



### **Afternoon Tea as a Wedding Breakfast**

We provide all event catering for the Theatre Royal in Newcastle.  
This is the afternoon tea menu that we serve after some matinee performances.

The following items all are made by our own chefs would be presented on three tiered cake stands;

#### **Selection of Dainty Sandwiches;**

Sliced Fillet of Northumbrian Beef with Béarnaise Sauce & English Watercress (w)  
Smoked Salmon & Prawn Marie Rose with Rocket (b)  
Cucumber & White Pepper (v) (w)  
Free Range Egg Mayo with Sun Blushed Tomatoes (v)  
Corn Fed Chicken Coronation  
Northumberland Original Cheese, Spiced Damson Chutney (v)

#### **Savouries;**

Sun Blushed Tomato & Pesto Palmiers (v)  
Smoked Northumberland & Caramelised Red Onion Quiche (v)  
Doddington Cheese Scone, Green Tea Flavoured Cream Cheese, English Watercress

#### **Cakes & Sweet Things;**

Chocolate Ganache Fingers  
Selection of Mini Cupcakes  
Bakewell Tart Fingers  
Rich Fruit Scones, Strawberry or Raspberry Jam, Clotted Cream  
Seasonal Fruit Tart, Chantilly Cream  
Lemon Posset, Crushed Amoretti Biscuits, Chocolate Spoon

#### **Teas;**

Twinning's Tea Selection.  
Coffee would be available also for the non tea drinkers.

**Afternoon Tea Price - £27.50 per person**





## Three Course Wedding Breakfasts

**£38.50 per person**

Selection of Warm Rustic Breads & Butter

### Beginning

Warm Elsdon Goats Cheese, Thyme & Roasted Red Pepper Tart, Balsamic Reduction (v)  
Double Baked Doddington Cheese Soufflé & Spiced Damson Chutney, Pea Shoots (v)  
Fresh Sun Blushed Tomato & Basil Soup (v)  
Corn Fed Chicken, Thyme & Calvados Terrine, Pea Shoots & Red Onion Marmalade  
Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche  
Roasted Garlic, Sweet Potato & Butternut Squash Soup (v)

### Middle

Slow Cooked Rare Breed Northumberland Pork with Wholegrain Mustard Mash, Apple & Ginger Compote  
Braised Northumberland Beef & Local Ale Pot Pie with Creamy Horseradish Mash  
Chicken Stuffed with Sun Blushed Tomatoes, Tarragon Cream Sauce  
Trio of Rothbury Family Butcher Sausages, Heritage Mash & Onion Gravy  
Confit Duck, Braised Red Cabbage, Roasted Root Vegetables, Thyme Gravy  
Chicken Breast Stuffed with Wild Mushrooms, Thyme & Truffle Jus

*Served with fresh vegetables*

### End

Cherry Bakewell Cheesecake (v)  
Drambuie Crème Brûlée (v)  
Sticky Toffee Pudding, Butterscotch Sauce, Heather Honey Ice Cream (v)  
Strawberry & Raspberry Meringue Roulade, Fruit Coulis (v)  
Banoffi Pie, Toffee Sauce (v)  
Warm Chocolate Brownie, Raspberry Sorbet, Warm Chocolate Soup Shot (v)

### Vegetarian Selection

Filo Basket with Spiced Red Onion Confit, Brûléed Goats Cheese (v)  
Minted Pea & Asparagus Risotto (v)  
Goats Cheese & Aubergine Tower (v)  
Butternut Squash & Stilton Risotto (v)  
Sweet Potato & Chestnut Bake (v)

### Coffee & Dipped Strawberries

Please add on £1.95 per person

### Selection of Local & Classic Cheeses

Please add on £2.75 per person



## Three Course Wedding Breakfasts

**£39.00 per person**

Selection of Warm Rustic Breads & Butter

### Beginning

Cream of Leek & Yukon Gold Potato Soup (v)

Duck, Fig & Pistachio Terrine with Epicurus Spiced Damson Chutney

Continental Meat Platter with Feta, Olives, Sun Blushed Tomatoes, Guacamole & Hummus (*Sharing Platter*)

Plum Tomato, Buffalo Mozzarella & Basil Salad with Olive Oil, Thyme & Balsamic Reduction (v)

Seahouses Smoked Salmon & Prawns, Marie Rose Sauce, Pea Shoots & Brown Bread

Smoked Trout Pate, Warm Toast

### Middle

Tarragon Mousse Stuffed Poached Chicken Breast, Madeira & Glazed Shallots

Chicken Breast Stuffed with Haggis or Black Pudding, Peppercorn Cream Sauce

Roast Sirloin of Northumberland Beef, Yorkshires, Trimmings, Béarnaise

Pan Fried Salmon, Lemon Butter Sauce, Charred Asparagus

Braised Northumberland Lamb Shank, Redcurrant & Rosemary Gravy, Roasted Roots Mash

Pan Fried Chicken Breast with Wild Mushrooms, Sweet Potato, Glazed Onions & Thyme Jus

*Served with fresh vegetables*

### End

Warm Bakewell Tart, Doddington Whisky & Cherry Ice Cream (v)

Glazed Lemon Tart, Fresh Raspberries (v)

Triple Chocolate Praline Torte, Chocolate Soup Shot (v)

Blood Orange Posset, Crushed Amoretti Biscuits, Space Dust (v)

Plum & Pistachio Frangipane Tart, Pistachio Ice Cream (v)

Salted Caramel & Vanilla Cheesecake (v)

### Vegetarian Selection

Filo Basket with Spiced Red Onion Confit, Brûléed Goats Cheese (v)

Minted Pea & Asparagus Risotto (v)

Goats Cheese & Aubergine Tower (v)

Butternut Squash & Stilton Risotto (v)

Sweet Potato & Chestnut Bake (v)

### Coffee & Dipped Strawberries

Please add on £1.95 per person

### Selection of Local & Classic Cheeses

Please add on £2.75 per person

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## Three Course Wedding Breakfasts

**£44.00 per person**

Selection of Warm Rustic Breads & Butter

### Beginning

Smoked North Shields Mackerel, Cucumber, Fennel & Dill Salad, Roasted Cherry Tomatoes  
Pressed Northumberland Ham Hock Terrine, Pea Shoots & Plum Chutney  
Gaspacho, Pesto Croutons, Guacamole & Balsamic Glaze (v)  
Pan Seared Scallops, Cauliflower & Wholegrain Mustard Puree  
Warm, Pea, Leek & Asparagus Tart, Hollandaise Sauce (v)  
Ballotine of Salmon, Fresh Herbs, Horseradish Crème Fraiche

### Middle

Roasted Fillet of Northumberland Beef, Wild Mushroom, Sweet Potato, Caramelised Baby Onions & Thyme Jus  
Roasted Corn Fed Chicken Breast with a Wild Mushroom & Truffle Stuffing, Thyme Jus  
Roasted Fillet of Northumbrian Chateaubriand Beef, Béarnaise Sauce  
(Served with bowls of chunky duck fat chips & crisp salad in the middle of the table)  
Rump of Northumbrian Lamb, Gratin Potatoes, Thyme & Mustard Jus  
Honey Spiced Barbary Duck Breast, with Duck Fat Roasted Heritage Potatoes  
Halibut with Caper Beurre Blanc, Crushed Heritage Potatoes

*Served with fresh vegetables*

### End

White Chocolate, Orange & Amoretti Torte (v)  
Individual Summer Puddings, Fruit Compote (v)  
Dark Chocolate & Brandy Torte, Raspberry Sorbet (v)  
Individual Tiramisu, Fresh Raspberries(v)  
Large Pavlova with Chantilly Cream, Rasps, Pineapple & Banana (sharing pud for table) (v)  
Chocolate & Grand Marnier Torte, Crème Fraiche (v)

### Vegetarian Selection

Filo Basket with Spiced Red Onion Confit, Brûléed Goats Cheese (v)  
Minted Pea & Asparagus Risotto (v)  
Goats Cheese & Aubergine Tower (v)  
Butternut Squash & Stilton Risotto (v)  
Sweet Potato & Chestnut Bake (v)

### Coffee & Dipped Strawberries

Please add on £1.95 per person

### Selection of Local & Classic Cheeses

Please add on £2.75 per person

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catering & events

### Evening Snacks

Lamb & Goats Cheese Meatballs in Flat Bread with Hummus, Salad & Spicy Tomato Sauce - £5.45

Fish & Chip Cones - £5.45

*(Fish from North Shields fish quay in tempura beer batter served with hand cuts, salt & vinegar)*

Sticky Ribs & Homemade Red Cabbage Slaw - £5.45

Fish Tacos with Chipotle, Homemade Guacamole, Rocket, Coriander & Lime Juice - £5.45

Ale & Tempura Battered Fish Finger Goujons & Homemade Tartare Sauce Stotties - £5.45

Thick Cut 'Wight's of North Shields' Smoked Bacon Door Step Bloomer Sandwiches - £5.45  
*(Served with homemade tomato & brown sauce)*

Oak Smoked Seahouses Kipper Fillet Sandwiches, Tartare Sauce – £5.45

Speciality 'Rothbury' Sausage Warm Baguettes, Confit Onions - £5.45

*(pork, rosemary & red onion, pork & black pudding, pork ginger & spring onion, lamb, leek & chilli, beef tomato & chilli, lamb honey & rosemary, venison, cranberry & apple)*

Hot Pulled Pork Sandwiches, Melted Cheese & BBQ Sauce, Crusty Rolls - £5.45

Roasted Rare Northumberland Beef & Rich Gravy with Horseradish or Mustard Stotties - £5.45

Spicy Pork Burgers with Salad, Wasabi Mayo & Chips - £5.45

Shields Crab Cakes, Sweet Chilli Sauce & Asian 'Slaw - £5.45

Paella - £5.45

### Vegetarian Snacks

Grilled Tomato, Sautéed Mushroom, Fresh Pesto & Mozzarella Ciabattas (v) - £5.45

Aubergine 'Burgers' with Sun Bushed Tomato, Goats Cheese & Rocket (v) - £5.45

Selection of Northumberland & Local Cheeses with Celery, Chutneys, Biscuits & Grapes - £2.75

**Minimum of 25 portions per item & a maximum of 3 different choices**

### Evening Hog Roast

Whole Roasted Northumbrian Hog Rubbed with Garlic, Olive Oil, Sea Salt & Cracked Black Pepper  
Spiced Apple & Ginger Sauce  
Traditional Pork, Sage & Onion Stuffing  
Roasted Parsnip, Apple & Sausagemeat Stuffing  
Large Bread Buns

Price for 50 – 75 Guests - £715 (plus vat)  
Price for 75 – 100 Guests - £825 (plus vat)  
Price for 100 – 125 Guests - £935 (plus vat)  
Price for 125 – 150 Guests - £1045 (plus vat)

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## Epicurus Licensed Mobile Bars

### Cash Bars

If you are planning to offer a bar at your wedding where cash changes hands, you will need a license to permit the sale of alcohol. This applies even if the bar is on your own property. As we are licensed to sell alcohol, we can take care of all aspects of this on your behalf.

### **We can;**

- Organise the necessary license.
- Provide bar staff to operate the bar.
- Provide the bar itself.
- Provide all beer pumps and flash coolers.
- Provide all the glasses, trays and bar equipment necessary.
- Provide cash registers.
- Provide bar fridges & ice.
- Provide all types of drinks including keg beers, spirits and wines.

### **Bar Pricing & Booking Information;**

- To book our bar services, we require a deposit of £300 to be paid in advance.
- Bar hire is free as long as we make a certain amount in sales. You must however agree to the following **guaranteed** sales on the bar as per the criteria below;
  - £1500 or more in sales – nothing to pay, the £300 deposit is returned to you.
  - Less than £1500 in sales - £300 to pay. The £300 deposit is retained by us.
  - Less than £1000 in sales - £500 to pay. We retain the deposit of £300 and we will invoice you for the additional £200.

Please note that if you have been providing 'free' drinks during the wedding breakfast but then plan to operate a 'cash bar' after the meal, 'free' drinks supplied by yourselves or others must stop. Our staff will leave open bottles already on the tables but will not replace them with fresh ones.

**If you have any questions on the above, please call and speak to Chris**



### Cash Bar Price List 2016

Wylam Brewery Beers - £3.50 (per pint)

Cullercoats Brewery Beers - £3.50 (per pint)

Mordues Brewery Beers - £3.50 (per pint)

Peroni - £4.00 (per pint)

Heineken - £4.00 (per pint)

Carlsberg - £3.50 (per pint)

Glass of Red or White Wine - £ 4.50 (per glass)

Bottles of House Red or White Wine – from £12.50 (per bottle)

Magners Cider - £3.50 (per pint bottle)

Spirits (single) - £3.00

Spirits (double) - £5.00

Soft Mixer - £0.50

Malt Whisky - £4.00, Liqueurs - £4.00, Cognac - £5.00

Orange Juice, Apple Juice, Coke & Lemonade - £1.00  
(per glass/can)

Tonic, Bottled Still & Sparkling Water - £1.00 (per glass)

Bottles of Mineral Water (litres) - £3.50

Jaeger Bombs - £4.00 each

### **Bar prices are inclusive of VAT**

*(prices have been set in Oct 2015 and may be subject to change due to government budgets in 2016)*

**Wines & Bars 2016**  
**Wine & Refreshment List (inc vat)**

White Wines

<b>La Bastille, Ugni Blanc – Colombard, VdP, Languedoc</b> <i>Fresh, Light and fruity wine</i>	France	£11.00
<b>Sauvignon Estate, Panul Estate</b> <i>Fresh and grassy with gooseberry fruits and a great long finish</i>	Chile	£11.00
<b>Pinto Grigio Montevento</b> <i>Exotic fruits with gooseberries and citrus notes on the nose &amp; palate</i>	Italy	£12.00
<b>Chenin Blanc, Isono, Swartland</b> <i>Fruit driven, tropical citrus fruit flavours</i>	South Africa	£12.00
<b>Chardonnay Bin 12 Cranswick Smith</b> <i>Wonderful fresh fruit notes of vivid lime with honeyed notes and a rich texture</i>	Australia	£12.00
<b>Pinot Gris Riserva Fairtrade Santa Florentina</b> <i>Ultra fresh, organic Pinot Grigio produced in Argentina's oldest winemaking province</i>	Argentina	£12.00
<b>Chardonnay, Henry Fessy VdP,</b> <i>Wonderful aromas of fresh pure apple and melon fruit flavours</i>	France	£13.00
<b>Sauvignon Blanc, Hidden Bay, Marlborough</b> <i>New Zealand Sauvignon at its very best</i>	New Zealand	£13.00

Fizz

<b>Charles de St Ceran Brut NV Vin Moussant</b> <i>A light, dry sparkling wine that is full of fruit with a fine lingering mousse</i>	France	£14.00
<b>Prosecco de la Fina</b> <i>Italian fizz perfect for any occasion</i>	Italy	£15.00
<b>Sparkling Blanc de Blanc Corney &amp; Barrow</b> <i>A stylish, crisp white with delicate mousse. The ultimate party wine</i>	France	£16.00

Champagne

<b>Guy de Chassey Champagne Grand Crut Brut NV</b> <i>Made from Grand Cru vineyards – a rich and round blend of old and young vines</i>	France	£26.00
<b>Jacques Boncoeur Brut Reserve Champagne</b> <i>Outstanding Champagne, Clean and refreshing with persistent bubbles.</i>	France	£26.00
<b>Jacques Boncoeur Brut Rose Champagne</b> <i>Delightful Rosé Champagne</i>	France	£28.50
<b>Perrier Jouet Grand Brut NV</b> <i>Fruity and floral on the nose, well balanced with a lovely fresh persistent finish</i>	France	£33.50
<b>Laurent – Perrier Brut LP NV</b> <i>Elegance personified in a bottle</i>	France	£36.00

Soft Drinks

<b>Fruit Juices</b> <i>Orange &amp; Apple (litres)</i>	£2.50
<b>Selection of Locally Pressed Cordials – Lovely with Northumberland Marlish Sparkling Water</b> <i>Elderflower, Nettle, Cranberry &amp; Hibiscus, Rosehip, Pink Ginger (litre jugs)</i>	£4.95
<b>Still &amp; Sparkling Mineral Waters</b> <i>Northumberland Marlish Spring Water (litre bottles)</i>	£3.50

## Refreshment Management Service

If you are supplying your own drinks but don't have the facilities to chill or store your drinks prior to your event, we offer the following chargeable service;

**We will,**

- Take delivery of your own drinks and store them from 2 weeks prior to your event.
- Chill all bottles that require chilling.
- Bring to room temperature all red wines.
- Transport all drinks to your event in our vehicles.
- Remove all the bottles after the event for recycling.

**For this service we will charge £5.00 per case of 12 bottles or equivalent.**

## Corkage

We do not charge corkage for serving your own wines, but we will charge you for the drinks service staff at £12.50 per hour (plus vat).



## Menu Tasting

We offer tasting sessions in our dining room here at Epicurus. The cost of this is £100 (inc vat).

For the tasters we will prepare and serve for two diners, 3 different starters, 3 different mains and 3 different puds or equivalent (one of each). Tasting sessions will normally take place on a weeknight evening or through the day, as we are off site at weekends.

